IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Patent Application of:	)	
	)	
Marianne HARBOE	)	Group Art Unit: TO BE ASSIGNED
	)	
Serial No: NEW	)	Examiner: TO BE ASSIGNED
	)	
Filed: HEREWITH	)	

For: METHOD OF PROVIDING POLYPEPTIDE PREPARATIONS WITH REDUCED ENZYMATIC SIDE ACTIVITIES

PRELIMINARY AMENDMENT

Assistant Commissioner for Patents
Washington, DC 20231

Sir:

Prior to the examination of the above-identified patent application, please amend the application as follows:

IN THE CLAIMS

4. A method according to [any of] claim[s] 1[-3] wherein at least 50% of the activity of the at least one undesired enzymatic activity is inactivated.

6. A method according to [any of] claim[s] 1[-5] wherein the medium having a pH of 2.0 or higher is a medium derived from the cultivation of an organism that during its cultivation produces the at least one desired polypeptide and the at least one undesired enzymatic side activity.

7. A method according to [any of] claim[s] 1[-6] wherein the at least one desired polypeptide is selected from the group consisting of an enzyme, an antibody, an antigen and a pharmaceutically active polypeptide.

8. A method according to [any of] claim[s] 1[-7] wherein the at least one enzymatic side activity is selected from the group consisting of glucoamylase activity, starch degrading enzyme activity, protease activity, peptidase activity, phosphatase activity, lipase activity, cellulase activity, lactase activity and hemicellulase activity.

9. A method according to [any of] claim[s] 1[-8] wherein the medium having a pH of 2.0 or higher is derived from the cultivation of an organism that is selected from the group consisting of an animal species, a plant species, a bacterial species, a yeast species and a species of filamentous fungi.

13. A method according to [any of] claim[s] 1[-12] wherein the medium having a pH of 2.0 or higher is subjected to a pH in the range of 1.0 to 1.99.

17. A method according to [any of] claim[s] 13[-16] wherein the pH in the range of 1.0 to 1.99 is provided by adding an inorganic or an organic acid.

18. A method according to [any of] claim[s] 1[-17] wherein the medium having a pH of 2.0 or higher is subjected to a pH of less than 2.0 for a period of time that is in the range of 0.1 minutes to 48 hours.

19. A method according to [any of] claim[s] 1[-18] wherein the at least one desired polypeptide has aspartic protease activity.

25. A method according to [any of] claim[s]20[-24] wherein the microorganism is one that naturally produces at least one enzymatic side activity.

27. A method according to [any of] claim[s] 19[-26] wherein the aspartic protease is derived from the group consisting of an animal aspartic protease including a mammalian aspartic protease, a plant aspartic protease and a microbial aspartic protease.

31. A method according to [any of] claim[s] 27[-30] wherein the mammalian derived aspartic protease is a protease naturally produced in a mammalian species.

33. A milk clotting composition comprising a preparation of an aspartic protease, provided by the method of [any of] claim[s] 1[-32], said composition essentially not having undesired enzymatic side activities.

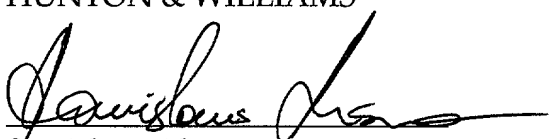
REMARKS

Some of the claims are amended to change their dependency.

An indication of allowance of all claims is solicited.

Respectfully submitted,

HUNTON & WILLIAMS

Date: February 9, 2001 By: 

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